

Video Segment Synopsis

Segment 1

Prepare to stop the video after scene 25 where Matilde is feeding Laurie applesauce. This is after the narrator says, “¿Dónde creen ustedes que se presentaron peligros alimenticios en la cocina de Matilde?”

SCENE(S)	SCENE DESCRIPTION	FOOD SAFETY POINT
1-3	Matilde doesn't wash her hands before preparing food.	Wash hands and surfaces often. Bacteria are everywhere.
12	Matilde cooks the eggs and chorizo thoroughly.	Cook foods to proper temperatures. Undercooked meats and egg products can cause foodborne illnesses, especially among children and infants.
13	Matilde gets egg on her hand and then cuts the cantaloupe.	Bacteria from raw egg can contaminate cantaloupe (cross-contamination).
19	Matilde refrigerates the leftovers promptly.	If leftovers are allowed to sit out at room temperature, bacteria can begin to multiply. Refrigerate perishable foods promptly. Keep hot foods hot and cold foods cold.
19-20	Matilde uses a dish towel to clean the kitchen.	Wash hands and surfaces often. If cloth towels are used, change them daily and wash the dirty towels in hot water and detergent.
23	Matilde washes her hands rapidly. Matilde feeds the bottle to Laurie soon after preparing it.	Scrub hands for 20 seconds with soap and warm water, then rinse. If the bottle is allowed to sit out at room temperature, bacteria can begin to multiply in it. Refrigerate perishable foods promptly.
24	Matilde feeds Laurie baby food directly from the jar.	There is a risk of cross-contamination if the baby doesn't finish all the food and the partly empty jar is put back in the refrigerator. Bacteria from the baby's mouth can be transferred to the food in the jar. Single servings should be served in separate bowls and leftovers discarded.

Segment 2

Prepare to stop the video after scene 83, where Jaime arrives home and he and Matilde embrace. This is after the narrator says, “¿Qué les parece?”

SCENE(S)	SCENE DESCRIPTION	FOOD SAFETY POINT
51	Pork is thawing on the counter.	Always thaw foods in the refrigerator or microwave. If you thaw in the microwave, be sure to cook the thawed foods immediately.
51-59	Matilde prepares a large pot of beans.	Transfer large amounts of food into shallow containers and cool promptly.
58	The pork roast is cooking in the oven.	Check meats for doneness with a thermometer.
62	The kids wash their hands very quickly.	Wash hands often. Use soap and warm water. Scrub for 20 seconds and rinse with clean running water.
63	Lucy does not wash the fruit she eats.	Fresh fruits and vegetables have dirt and bacteria on them. They come from the soil in which produce is grown and from people who handle produce at the market. Insects that land on them in the kitchen could also contaminate them.
64-66	The plate that the pork was thawed on is left on the counter next to the stove. Antonio puts lunch meat on the same plate and then eats it.	Somebody could put food on the plate thinking that it is clean. Bacteria from raw pork could contaminate the food. Bacteria from the raw pork could contaminate the ready-to-eat lunch meat.
67-69	Matilde changes Laurie’s diaper. Matilde washes her hands.	After preparing foods, wash hands before changing the baby to minimize the transfer of bacteria to the baby. To ensure that bacteria from feces don’t spread to other babies or other areas, spray the diapering area with a bleach solution. After changing a baby, wash hands and those of the baby. Babies touch everything and put their hands in their mouths. Wash their hands often, especially after changing diapers.

Segment 3

Prepare to stop the video after scene 143, when “*El Fin*” appears on the screen. Stop the video after the sentence, “Feliz, no solo porque Matilde ya tiene su anillo, sino también porque Matilde ha implementado una campaña exitosa en contra de BAC.”

SCENE(S)	SCENE DESCRIPTION	FOOD SAFETY POINT
108-109	Matilde cooks hamburger meat for the tacos.	Make sure meats are well cooked. Use a thermometer to ensure that meat is cooked to the proper temperature. When using a thermometer, read the directions to see if it takes the temperature from the tip, or if it needs to be inserted two or more inches.
110, 112	Matilde reheats the leftover beans until they are bubbling.	Leftovers should be reheated until they are bubbling or steaming. Stir occasionally to ensure that all parts are heated thoroughly.
111	Matilde cuts the lettuce.	Use a separate cutting board for vegetables, fruits and breads. Cut raw meats on a different cutting board to prevent cross contamination.
113	Kids wash their hands for the recommended time and use paper towels to dry them.	Wash hands often. Bacteria can remain in crevices and fingernails. Scrubbing for 20 seconds helps get rid of most bacteria. Using paper towels can avoid the problem of bacteria accumulating in shared cloth towels.
114	Matilde puts extra hamburger meat into a container in the refrigerator.	Refrigerate leftovers promptly to keep bacteria from multiplying.
117	Matilde wipes up spilled milk with a paper towel.	Using paper towels helps ensure that bacteria don't accumulate and grow as they can in dish cloths.
125	Matilde daydreams that she is a talk show host.	Damaged parts indicate that fruits and vegetables have started to spoil. These damaged areas often have higher levels of bacteria. Such areas should be removed, or the produce should be discarded. Swollen cans can indicate that bacteria are already present. Holes provide a passageway for bacteria to enter. Such cans should be discarded.